

Kevin Kunde

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TECHNICAL SKILLS

Cuisine Styles

Mediterranean • Italian • Asian Fusion • Pastry

Kitchen Skills

Cost Control • Sauce-making • Baking

Operations

HACCP

Soft Skills

Quality Control

PROFILE

Chef with a track record building high-impact solutions and improving KPIs.

EXPERIENCE

Sous Chef — Keeling and Sons (2016-06-15 - 2025-01-21)

- Catered private events for up to 257 guests with 95%+ client satisfaction.
- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

Executive Chef — Mitchell - Parker (2019-03-07 - Present)

- Maintained food cost under 31% with vendor negotiations and waste controls.
- Catered private events for up to 112 guests with 95%+ client satisfaction.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.

Executive Chef — Bahringer - Von (2015-12-16 - 2023-10-13)

- Catered private events for up to 81 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 32% through optimized dish pricing.
- Maintained food cost under 33% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.

Pastry Chef — Murazik, Schimmel and Hilpert (2021-11-11 - 2022-07-03)

- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.
- Catered private events for up to 174 guests with 95%+ client satisfaction.
- Managed kitchen of 28 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 22% with vendor negotiations and waste controls.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Fahey LLC Institute (2015)